



Veal Adrienne is stuffed with almonds, salami and Danish cheese and served with a traditional French brown sauce; the chocolate Grand Marnier torte is topped with strawberries. Recipes also include roasted sweet pepper soup with feta cheese.

in the black and a new menu in progress. Corbett's father, John S., takes time from his aluminum extrusion business to come in and stuff envelopes for mailings to regular customers and meticulously monitor bill-paying. Corbett's stepmother, Adrienne, seats people for dinner. "It's a very family-run business," says Corbett.

He and other restaurant workers bring experience to Equus, but the average age hovers in the mid-20s. Corbett, now 24, works in the kitchen with 32-year-old sous chef Bill Smith, a veteran of several Louisville restaurants, including the now-defunct Harvest House and the café at the Seelbach Hotel. Together they prepare salads, bake breads and pastries and prepare dinners. None of his waiters is older than 30.

The young staff doesn't appear to preclude a successful restaurant, according to Corbett. Although it has taken longer than expected, he claims the restaurant is a success with a steady clientele of "regulars," some of whom eat there four nights a week. "Once we get them in, we won't lose them," Corbett says.

The restaurant lives up to the "continental" description by using traditional French sauces with traditional cuts of meat. But Corbett, who loves to experiment, often deviates from tradition. The veal Adrienne, topped with a conventional French brown sauce, carries a stuffing of almonds, salami and Danish cheese. Soup bases come from conventional brown stocks or chicken broth, but may include ethnic ingredients, such as Italian mushrooms or Greek cheese. Corbett's new menu, unveiled in mid-

Continued

Restaurant Dishes of the Month

Dinner à la Equus

Veal Adrienne is the star of this presentation, with Sweet Pepper in the curtain-raiser; that dreamy duo, Chocolate and Grand Marnier, fairly burst from a cake for a rousing finale

By Sarah Fritschner, Food Editor

Dean Corbett has done what many only dream of doing — he's running a restaurant.

When Corbett became executive chef of Equus in Louisville's East End last year, he was 23 years old. "I've always loved to cook,"

he said, explaining why he took the plunge into business.

He has an advantage over the average person who dreams of a future restaurant. He's had experience with long, grueling hours, working in country club kitchens

and dining rooms both here and in Dallas, where he attended college. When he returned to Louisville, he began as a broiler cook — the job requiring least skill — at Casa Grisanti, taking about a year to progress through work stations of increasing difficulty. He learned that restaurant days don't end after eight hours.

Two years ago, he toyed with the idea of going into business on his own. He thought about catering "because it's lucrative," but abandoned the idea later when he was offered a job as executive chef of then-floundering Equus. His family has since bought 50 percent of the stock.

(They inherited the name, which means "horse" in Latin; but the only thing horsey about the restaurant is the art.)

He celebrated his first anniversary on Dec. 20 with his business

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